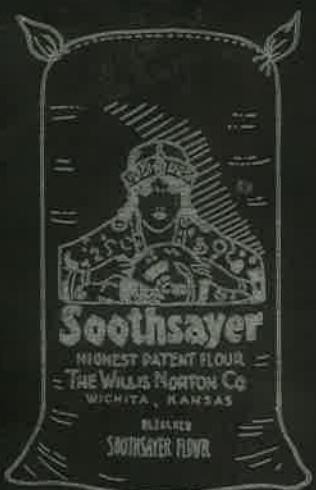

RECIPES



SOOTHSAYER FLOUR

"Bakes Everything Right"

AT YOUR GROCER



SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY
NOV 11-12 NOV - DEC 1939

MERRY CHRISTMAS

We wish you the best holiday season yet. We know that the holiday dinners are the ones of which you are the most proud. We also know that you will have reason to be proud of your cakes, pies, puddings and bread when they are made with SOOTHSAYER. Not only is it the best but the most economical to use. SOOTHSAYER GOES FARTHER!

PLUM PUDDING

1 cup finely chopped suet	1/2 teaspoon cloves
1 cup molasses	1/2 teaspoon nutmeg
1 cup milk	1 teaspoon cinnamon
3 cups sifted SOOTHSAYER FLOUR	1 cup raisins
1 teaspoon soda	1 cup currants
1/2 teaspoon salt	1 cup chopped nut meats
1/2 teaspoon ginger	----

Sift dry ingredients together. Add chopped suet and mix together well. Mix molasses and milk. Add to dry ingredients and blend. Lightly flour raisins, currants and nuts and add. Pour into oiled moulds and steam for about three hours.

All measurements given in the SOOTHSAYER flour recipes are level. All flour is sifted before measuring.

Send in your choice recipes with label from any size sack of SOOTHSAYER. For each recipe printed in the bulletin a \$3.00 prize is given.

AMBER PIE

Mrs. Eva Pace	636 N. Washington	Duquoin, Ill.
1 cup sugar	1/4 teaspoon salt	
4 level tablespoons O'THISAYER FLOUR	1 cup buttermilk (or thin	
1/2 teaspoon cinnamon	2 teaspoons vinegar	sour cream)
1/4 teaspoon nutmeg	2 tablespoons melted butter	
1/4 teaspoon cloves	3 egg yolks	
	1 cup raisins	

Blend sugar, flour, spices and salt. Add enough of the milk to make a paste, then add egg yolks and beat well. Add rest of milk and vinegar and mix until smooth. Add raisins. Cook in double boiler until thickened. Pour into baked pastry shell which has been made with SOOTHSAYER flour. Cover with meringue.

Meringue
3 egg whites 1/4 cup sugar
pinch of salt

Add salt to egg whites and beat until stiff. Add sugar gradually and continue beating. Spread over pie and place in moderate oven (375) for 20 minutes.

CHOCOLATE OATMEAL COOKIES

Helen Ogburn	Weldon, Ia.
1 cup shortening	1 cup chopped nuts
1 cup white sugar	2 cups SOOTHSAYER flour
1 cup brown sugar	1 teaspoon soda
2 eggs	1/3 cup cocoa
1 teaspoon vanilla	1/2 teaspoon salt
	3 cups oatmeal

Cream shortening and sugar. Add eggs and continue creaming. Add vanilla and nuts. Mix in sifted dry ingredients and oatmeal until well blended. Flatten small portions on oiled cookie sheet with fork which has been dipped in cold water. Bake in moderate oven (380) for about 12 minutes.

HERMITS

Mrs. Ruth Leister	Ben's Run, W. Va.
2 tablespoons shortening	1 1/2 teaspoons baking powder
cup sugar	1/4 teaspoon soda
cup molasses	1/3 teaspoon salt
cup milk	3/4 teaspoons cinnamon
1 cups sifted SOOTHSAYER flour	1 cup raisins
	1 cup chopped nut meats

hortening. Add sugar and continue creaming. Add molasses, mixing well. Add milk and dry ingredients, alternately. Add raisins and Drop small portions on oiled cookie sheet in moderate oven (380) for about

toning is hard, it may be more easily if the mixing bowl

- Do not melt, as melted
- will cause a coarse
- ed cake.

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CHIP CHOCOLATE COOKIES

Mrs. Lena Stevens	Arthur, Ill.
3/4 cup butter	1/4 teaspoon salt
3/4 cup brown sugar	2 tablespoons milk
3/4 cup white sugar	1 cup chopped nut meats
1 egg	1/2 pound semi-sweet
2 1/2 cups sifted SOOTHSAYER flour	chocolate (cut in small pieces)
1 teaspoon baking powder	1 teaspoon vanilla

Cream butter and sugar. Add egg and continue creaming. Add milk and vanilla. Add chocolate and nut meats. Mix in sifted dry ingredients until well blended. Drop from teaspoon on to an oiled cookie sheet and bake in moderate oven (375) for about 10 minutes.

ORANGE FRUIT CAKE

Mrs. Wendell Keck	R. 4	Clay City, Ill.
1/2 cup butter	1	teaspoon soda
1 cup sugar	2	cups sifted SOOTHSAYER flour
2 eggs		2/3 cup sour milk
2 tablespoons minced orange rind		1 cup chopped dates
		1/2 cup chopped nuts

Cream butter, sugar and eggs together until fluffy. Add orange rind, dates and nuts. Add sifted dry ingredients and milk alternately. Bake in shallow oiled loaf cake pan. Bake at (375) for about 30 minutes. While cake is baking, mix juice of one orange, 1 tablespoon grated orange rind and 1/2 cup sugar. Pour over cake as soon as it comes from oven.

CHEESE MUFFINS

Mrs. Fred Geisert	R. 3	Martinsville, Ill.
2 cups sifted SOOTHSAYER flour	1	egg
3 teaspoons baking powder		1/2 cup milk
1/4 teaspoon soda		1/2 cup molasses
1/2 teaspoon ginger		4 tablespoons melted shortening
1/2 teaspoon salt		1/2 cup grated Swiss cheese

Sift dry ingredients together. Beat egg slightly. Add milk, molasses and melted shortening. Add liquids to dry ingredients, mixing quickly. Add grated cheese. Half fill oiled muffin tins and bake in moderate oven (375) for 15 to 20 minutes. (This recipe makes about 16 muffins.)

In mixing butter cakes, always add a small portion of flour to the creamed mixture.

Liquid is likely to separate the fat unless bound together with a little flour.

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MOCHA DROP COOKIES

Mrs. Frank Ewing

Villa Grove, Ill.
1 teaspoon baking powder
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 cup steamed raisins
3 1/2 cups SOOTHSAYER FLOUR
1 cup chopped nut meats

1 cup shortening
2 cups brown sugar
2 eggs
1 cup coffee
3 1/2 cups SOOTHSAYER FLOUR

Cream sugar and shortening. Add eggs and continuo creaming. Add raisins and nuts, mixing well. Add sifted dry ingredients and coffee alternatately. Drop in small portions on an oiled cookie sheet. Bako in modorato oven (400) for abut 12 minutes.

DATE NUT BREAD

Mrs. E. D. Morton

Marshall, Ill.

1 1/2 cups dates (cut in small picces)
1 1/2 cups boiling water
1/4 cup shortening
1 1/2 cups brown sugar
1 egg
2 3/4 cups sifted SOOTHSAYER FLOUR

1 1/4 teaspoons soda
1/2 teaspoon cream of tartar
3/4 teaspoon salt
1/2 teaspoon vanilla
1 cup chopped nut meats

Pour boiling water over cut dates. Let stand for a few minutes. Add shortening, sugar and salt. Mix well and let stand until cool. Add slightly beaten egg and mix. Add sifted dry ingredients, vanilla and nuts, mixing quickly. Bako in an oiled loaf cako pan in modorato oven (385) for about 45 minutes.

ARABAIN SPICE CAKE

Mrs. A. R. Allman

Weston, W. Va.

1/2 cup shortening
1 cup brown sugar (firmly packed)
1 egg
1 cup sour milk
2 1/4 cups sifted SOOTHSAYER FLOUR
1/2 teaspoon salt
1/4 teaspoon ginger

1 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 teaspoon soda
2 teaspoons baking powder
1 teaspoon vanilla

Cream sugar and shortening. Add egg and continuo creaming. Add sifted dry ingredients and milk alternately. Bako in two oiled layer cako pans in modorato oven (380) for 25 minutes. When cool, spread with any dosired frosting.

MARASCHINO CHERRY CAKE

Mrs. C. M. Merriman	Mt. Pulaski, Ill.
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{4}$ cups sugar	3 teaspoons baking powder
1 cup liquid (Use liquid from bottle of Maraschino cherries; adding enough milk to make one cup of liquid)	$\frac{1}{2}$ cup walnut meats
2 $\frac{1}{3}$ cups sifted SOOTHSAYER FLOUR	15 chopped Maraschino cherries
	4 egg whites

Cream shortening. Add sugar and continue creaming. Sift flour before measuring. Sift dry ingredients together three times. Add dry ingredients and liquid alternately to the creamed mixture. Add nuts and cherries, mixing well. Fold in beaten egg whites. Bake in two oiled layer cake pans in moderate oven (350) for about 25 minutes. Frost with any desired white frosting.

WASHINGTON PIE

Mrs. Ray Thomas

Cowen, W. Va.

$\frac{1}{3}$ cup shortening $\frac{1}{2}$ cup sugar $\frac{2}{3}$ eggs $\frac{1}{2}$ cup milk $\frac{1}{4}$ teaspoon salt $2\frac{1}{2}$ teaspoons baking powder $1\frac{3}{4}$ cups sifted SOOTHSAYER FLOUR	Filling $\frac{3}{4}$ cup sugar $\frac{1}{3}$ cup SOOTHSAYER FLOUR $2\frac{1}{2}$ egg yolks $2\frac{1}{2}$ cups milk $1\frac{1}{2}$ teaspoon vanilla $1\frac{1}{2}$ teaspoon lemon
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Cream butter and sugar. Add egg yolks and continue creaming. Add sifted dry ingredients and milk alternately. Bake in two oiled layer cake pans in moderate oven (380) for 25 minutes.

Filling

Heat milk in double boiler. Mix flour and sugar evenly, then stir into hot milk. Add slightly beaten egg yolks. Remove from fire. Add extract and let cool, and spread between cake layers. Dust top with powdered sugar.

Heated and floured scissors
will cut fruit without
sticking.

Read the entire recipe and have all material collected and ready for use.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY

NO 9-10 - SEPT-OCT-1939

It is economical to use SOOTHSAYER FLOUR and all of your baking will be a better product. You also get more baking from a sack of SOOTHSAYER and "It Bakes Everything right." We are happy to be able to send you these recipes and to offer you as good flour as SOOTHSAYER to do all of your baking.

HOME MADE MINCE MEAT

PIE

Line a pie pan with plain pastry made with SOOTHSAYER FLOUR. Fill pie pan two-thirds full of mince meat. Wet edges of pastry. Cover top with crust which has been pricked with a fork. Press edges of pastry together. Bake in a quick oven (425) for ten minutes. Reduce heat to (400) and continue baking until the crust is light brown.

MINCE MEAT

3 pounds lean beef (cook until done)	1/2 pound suet	1/2 pound citron (orange & lemon pool mixed)
3 pints ground raw apples	5 pints cider (boiled down)	
2 pounds raisins	2 tablespoons cinnamon	
1 pound currants	2 tablespoons cloves	
4 pints brown sugar	2 tablespoons nutmeg	
1 pint molasses	2 tablespoons lemon juice	
	2 tablespoons salt	

Grind beef after cooking. Grind suet, citron and lemon and orange pool. Mix well with the rest of the ingredients and cook together for one hour, over a slow fire, stirring often.

CRUMBAIPLE PIE

Mrs. Julia Parsons, 811 S. 5th Marshall, Ill.

Fill an oiled pie pan about 3/4 full of thinly sliced apples (about 7 apples). Sprinkle over apples 2/3 cup of sugar, 1/4 teaspoon of nutmeg and 3 tablespoons of water. Make a crumb of the following, and spread evenly over apple mixture.

C R U M B

1/2 cup brown sugar	1/2 cup butter
3/4 cups SOOTHSAYER	1/2 teaspoon salt
Flour	

Bake in moderate oven for 30 minutes or until apples are well cooked. Serve with whipped cream.

COFFEE HERMIT COOKIES

Miss Sylvia Allsapp

Chestnut, Ill.

1 cup brown sugar	1 teaspoon soda
1/2 cup white sugar	1 teaspoon baking powder
1/2 cup shortening	1 teaspoon cinnamon
2 eggs	1/2 teaspoon salt
3/4 cup cold coffee	1 teaspoon vanilla
2 1/2 cups sifted	1 cup raisins
SOOTHSAYER FLOUR	1/2 cup chopped nuts

Cream shortening and sugar. Add eggs one at a time and continue creaming. Add coffee and sifted dry ingredients alternately. Add extract, mixing well. Add nut meats and raisins. Drop from tip of spoon on to oiled cookie sheet. Bake in oven at 425 for about 15 minutes.

BANANA NUT CAKE

Mrs. Chas. Hendricks,

Morrisonville, Ill.

1 1/2 cups sugar	1 1/2 teaspoons soda
1/2 cup butter	1/2 teaspoon salt
2 eggs	1 teaspoon vanilla
1 cup mashed bananas	1/2 cup chopped nuts
1 cup sour milk	
2 1/2 cups sifted	
SOOTHSAYER FLOUR	

Cream butter and sugar. Add slightly beaten eggs and bananas. Continue beating. Add sifted dry ingredients and milk alternately. Add vanilla and nut meats. Bake in oiled loaf cake pan in a moderate oven (385) for about 45 minutes. This may also be baked in two layers.

Mail your choice recipes using SOOTHSAYER FLOUR to: The Willis Norton Co., Topeka, Kans. For each recipe selected for our bulletins, a prize of \$3.00 is given. This is a good time to send in your fruit cake and Christmas pudding recipes.

ECONOMY RAISIN PUDDING

Mrs. Porter E. Linger

Jane Low, W.Va.

SAUCE

1 cup brown sugar 1 teaspoon corn starch
1/4 cup butter 1 teaspoon vanilla

3 cups boiling water

Mix the above and bring to a boil in a baking pan.

BATTER

1 cup brown sugar 2 1/2 teaspoons baking powder
3 tablespoons melted 3/4 cup sweet milk
 butter 1 cup raisin
1/4 teaspoon salt 1/2 cup chopped nuts
2 cups sifted SOOTHSAYER FLOUR

Mix brown sugar, melted butter and milk together. Add sifted dry ingredients, raisins and nut meats. Pour batter into sauce and do not stir. Bake in moderate oven (350) for 40 minutes. When done, the pudding will be on top and a delicious brown sauce on the bottom.

RAISIN SPICE CAKE

Mrs. Elmer Dasch R. 3 Noble, Ill.

1 cup brown sugar 1/2 teaspoon cloves
1 cup water 1 teaspoon cinnamon
1 cup raisin 1/2 teaspoon salt
Boil three minutes and add 1/2 cup shortening and let cool. Then add 1 1/2 cups of SOOTHSAYER flour and 1 teaspoon soda which has been sifted together. Bake in a shallow loaf cake pan in moderate oven (380) for about 30 minutes.

PECAN PIE

Mrs. Z. C. Snell 1935 West Forest Decatur, Ill.

1 cup brown sugar 1/4 teaspoon salt
2 tablespoons butter 1 teaspoon vanilla
1 cup dark corn syrup 1 cup chopped pecans
3 eggs
Cream butter and sugar. Add syrup, beaten eggs, salt and vanilla. Mix until well blended. Add chopped pecan meats. Pour mixture into an unbaked pie shell made with SOOTHSAYER FLOUR. Bake in moderate oven (400) for about 30 minutes or until mixture is firm.

All SOOTHSAYER FLOUR recip's are based on level measurements. All flour should be sifted before measuring.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY

NO-7-8 JULY-AUG 1939

APPLESAUCE CAKE

Mrs. Argia Corso

Wilsonville, Ill.

1 cup sugar	1 teaspoon cinnamon
1/2 cup shortening	1/4 teaspoon cloves
2 eggs	1 teaspoon vanilla
1 cup applesauce (slightly sweetened)	
2 cups sifted SOOTHSAYER FLOUR	1 cup raisins
1 teaspoon soda	1 cup chopped nut meats
1/2 teaspoon salt	

Cream shortening and sugar. Add one egg at a time and continue creaming. Mash applesauce until fine and add alternately with the sifted dry ingredients. Add vanilla, raisins and nuts and mix well. Pour into oiled loaf cake pan and bake at 325 degrees for about one hour, or until cake shrinks slightly from sides of pan.

NOTICE

In the last issue, we asked that you send us a label from any size sack of SOOTHSAYER, if you desired to have the recipe service continued. The recipes will be issued every other month. If you have not sent in your label, do so at once, using the slip printed below. Each recipe printed in the bulletin will be awarded a \$3.00 prize, and each recipe sent in must be accompanied by a label from any size sack of SOOTHSAYER. Don't overlook this!

Name: _____

Address: _____

QUICK LIGHT BREAD

Mrs. Esta Henson

Springdale, W. Va.

2 cups milk
2 teaspoon salt
1 tablespoon shortening

1 tablespoon sugar
1 cake compressed yeast
6 cups SOOTHSAYER FLOUR

Dissolve yeast in small amount of luke warm water. Scald milk. Add salt, sugar and shortening and cool to lukewarm. Add yeast. Add enough flour to have a smooth elastic dough; not too stiff. Place in an oiled bowl. Oil top of dough. Cover and let rise until double in bulk. Punch down in center, fold in from sides. Cover and let rise again. Make into loaves or rolls as desired. Let rise again until almost double. For loaves, bake at 400 degrees for about 45 minutes.

SOUR CREAM DEVIL'S FOOD CAKE

Mrs. W. H. Ragland,

Lake City, Ill.

1 1/2 cups sugar
1 cup thick sour cream
3 eggs
3/4 cup hot water

2 1/2 cups SOOTHSAYER FLOUR
1 1/4 teaspoons soda
1/2 teaspoon salt
5 tablespoons cocoa
1 teaspoon vanilla

Beat cream and sugar together until smooth and fluffy. Add well beaten eggs, blending well. Add hot water and sifted dry ingredients alternately. Add vanilla. Bake in two oiled layer cake pans in moderate oven (375) degrees for about 25 minutes.

BUTTER SCOTCH COOKIES

Mrs. Hazel Reed

Beaconsfield, Ia.

2 cups brown sugar
1 cup butter
2 eggs
3 1/2 cups sifted SOOTHSAYER FLOUR

1/2 teaspoon salt
1 teaspoon soda
1/2 teaspoon cream of tartar
1 teaspoon vanilla

Cream sugar and butter. Add well beaten eggs and continue creaming. Add sifted dry ingredients and vanilla. Mix until well blended. Place small portions on oiled cookie sheet. Press down with a fork which has been dipped in cold water. Bake at 400 degrees for almost ten minutes. These may be made into Ice Box Cookies by forming in a roll and placed in refrigerator over night. Slice and bake on oiled cookie sheet.

ANGEL FOOD CAKE

Mrs. Johnson Cool

Webster Springs, W. Va.

12 egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar

1 1/2 cups sugar
1 cup sifted SOOTHSAYER FLOUR
(minus one tablespoon flour)
1 teaspoon vanilla

Sift flour once; measure level, and remove one level tablespoonful. Sift flour three times. Measure sugar and sift three times. Beat egg whites until foamy. Add salt and cream of tartar and continue beating until stiff enough to hold a peak but not dry. Fold in sugar a small amount at a time and continue folding until velvety. Fold in flour slowly. Fold in extract last. Bake in an unoiled angel food cake pan in slow oven (325) degrees for about one hour. Turn upside down in pan and let stand until cool.

BROWNIES

Miss Cecil O'Mara, 649 S. Rosewood

Kankakee, Ill.

1 cup sugar
1/2 cup butter
2 eggs
1/2 cup sweet milk
1 cup sifted SOOTHSAYER FLOUR

6 tablespoons cocoa
1/4 teaspoon salt
3/4 cup chopped nut meats
1 teaspoon vanilla

Cream sugar and shortening. Add beaten egg yolks and continue beating. Add sifted dry ingredients alternately with the milk. Add nuts and vanilla mixing well. Beat egg whites until stiff and fold in. Spread evenly in large shallow oiled pan (about 10x15) and bake in moderate oven for 25 minutes. When done, spread with any desired icing and cut in small squares. Note: By adding one teaspoon of baking powder to sifted dry ingredients, a different type of cake will be made.

CRUMB CAKE

Mrs. Frank Brammer

Grand River, Ia.

1/2 cup shortening
1 cup sugar
1 egg
2 tablespoons light molasses
1 cup sour milk
2 cups SOOTHSAYER FLOUR

1/2 teaspoon salt
1 teaspoon soda
1/2 teaspoon cloves
1/4 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon vanilla

TOPPING

2 tablespoons SOOTHSAYER FLOUR
4 tablespoons brown sugar

2 1/2 tablespoons butter
1/4 teaspoon salt

2 tablespoons finely chopped pecans

Cream shortening and sugar. Add egg and continue creaming. Add molasses and blend well. Add sour milk and sifted dry ingredients alternately. Pour into an 8 inch square oiled loaf cake pan. Blend topping ingredients until crumbly. Sprinkle evenly over cake batter. Bake in moderate oven (350) degrees for about 30 minutes.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY

NO. 6 JUNE 1939

Are you constantly looking for some "Quick Trick" in the kitchen. When you bake with Soothsayer flour and find that it "Bakes Everything Right". ----- It is no trick because Soothsayer is an all purpose flour made from the best wheat and milled to an exact standard for Homemaker use.

Fudge Four O'clocks

Belva Garton

Weldon, Iowa.

1 cup sifted SOOTHSAYER
flour
1 teaspoon baking powder
1/2 teaspoon salt
2 squares chocolate
1/2 cup water

1 cup sugar
3 eggs - well beaten
2 tablespoons butter
1 cup toasted chopped
nuts

Sift flour, baking powder and salt together 3 times. Heat chocolate, butter and water together until well blended. Add the sugar gradually to the eggs. Then add the chocolate mixture, nuts, and flour. Bake in 2 greased 8" x 8" pans in a moderate oven (325 degrees) about 40 minutes. Cool and spread with the following icing;
3/4 cup brown sugar 1/4 cup water
2 tablespoons butter 1 cup seeded raisins
3/4 cup toasted walnuts

Cook sugar, butter and water until it forms a firm ball in cold water. Remove from fire and beat until creamy. Add nuts and raisins and enough cream until of right consistency to spread.
Cut in squares or bars.

Old Fashioned Cream Pie
Mrs. Nettie Musgrave Newtown, Mo.

Pastry for one crust pie made with SOOTHSAYER flour.

1 2/3 cups brown sugar
4 table spoons SOOTHSAYER flour
1 tablespoon butter

Milk

Mix the sugar and flour and put in pastry shell. Add the butter in small portions. Fill shell with sweet milk. Bake in a moderate oven (375 degrees) until light brown.

Yummies
Mrs. F. L. Carper Martinsville, Ills.

1/2 cup shortening
1 cup granulated sugar
2 eggs - well beaten
1 teaspoon vanilla
1 1/2 cups sifted SOOTHSAYER flour
1/2 teaspoon salt
1 teaspoon baking powder

Cream shortening and sugar. Add well beaten eggs. Sift together the flour salt and baking powder and add to first mixture. Add vanilla. Spread over the bottom of pan and cover with:--
1 egg white (beaten stiff)
1 cup brown sugar
1/2 cup chopped nuts
Bake in a moderate oven (350 degrees) Cut in squares when cool

To have good bread it is absolutely necessary that you start with good yeast and good flour. A good flour eliminates all guess work from your baking. Use SOOTHSAYER. It is poor economy to serve bad bread. When Making bread from a sponge which has set and when adding the flour you find the dough cracks and is rough on the surface it indicates that the yeast is ever fermented. Lukewarm water may be added with more flour, mixing the dough until it is firm and smooth.

To have successful results with your baking choose a tested recipe and understand it clearly. Collect all of the ingredients and assemble all the utensils on your work table before starting. And remember that with SOOTHSAYER flour you can use a little less flour than with most other flours.

Cherry Custard Pie

Reba V. Hanshen

Springdale, W. Va.

2 cups seeded cherries	1 tablespoon Soothsayer flour
1 cup sweet milk	2 egg yolks - beaten
1/2 cup sugar	

Mix sugar and flour together then add the milk slowly to make a smooth paste. Add beaten egg yolks and cherries and mix well. Pour in an unbaked pie shell (made with Soothsayer flour) and bake in a moderate oven until firm. If desired make ameringue of 2 eggs whites with 2 tablespoons sugar and brown on top of pie

Parker House Rolls

Mrs. Otis Klingler

Claremont, Ills.

1 1/4 cups milk	1 cake compressed yeast
3 tablespoons sugar	1/4 cup lukewarm water
1 teaspoon salt	4 1/2 cups sifted SOOTHSAYER
1/4 cup butter	flour

Dissolve yeast in lukewarm water. Put milk, sugar salt and half of the butter in a sauce pan and heat until lukewarm. Add yeast and flour. Place where mixture will keep warm for 20 minutes. Now turn out the mixture on floured bread board and pat to one-half inch thickness. Cut with biscuit cutter. Brush with melted butter and fold over. Let rise in a warm place on a greased baking sheet for 20 minutes. Bake in a hot oven (400 degrees).

Lamb Pie

Lucy Ingram

Waverly, W. Va.

3 pounds lamb	1 cup cooked peas
1 1/2 cups diced potatoes	1 cup diced and cooked
1 teaspoon lemon juice	carrots
3 cups boiling water	1/4 cup butter
6 tablespoons SOOTHSAYER flour	Salt and pepper

Biscuit crust:

Cut the lamb in small pieces dredge with flour and saute' slightly in half the butter. Add boiling water and simmer until tender. Add 1 1/2 teaspoons salt at the end of an hour. Then add the lemon juice and the diced potatoes. Stir in the peas and carrots, thicken with the balance of the butter and flour rubbed together. Season to taste. Bring to the boiling point, pour into a baking dish. Cover with small biscuits. Bake about 20 minutes in a hot oven (400 degrees).

Biscuit crust:

2 cups sifted SOOTHSAYER flour

1/2 teaspoon salt

3 teaspoon baking powder

Add 3 tablespoons of shortening. Cut this in until the mixture is like meal. Stir in 1 cup sour milk to which has been added 1/2 teaspoon soda.

Sour Cream Nut Cake

Mrs. Julian Whitney

Trenton, Mo.

Sift together:-

2 1/4 cups sifted SOOTHSAYER flour

2 teaspoons baking powder

1 teaspoon cinnamon

1 teaspoon nutmeg

1 1/4 cups sugar

Add---- 1/2 cup chopped nuts

1 cup thick sour cream

1/4 teaspoon soda dissolved in

1 tablespoon of hot water

Add this to 1/4 cup softened butter and

2 beaten eggs.

Sift the first mixture into cremaed mixture.

1 cup of floured and chopped raisins may be added.

Bake in 2 layers in a moderate oven of (350 degrees)

Butter Scotch Biscuits

Mrs. Ruth Quick

Bement, Ills.

2 cups scalded milk- cooled
to lukewarm

1 cake compressed yeast
dissolved in 1/4 cup

2 tablespoons sugar

lukewarm water

3 tablespoons butter-melted

6 cups sifted SOOTHSAYER

2 teaspoons salt

flour

Add sugar, salt and butter to milk. Add yeast and half
the Soothsayer flour. Beat thoroughly. Cover and let
rise until light. Cut down and add remaining flour.
Knead and then let dough rise until double in bulk.
Then turn onto a slightly floured board and knead down
and shape into a rectangular sheet about 1/2 inch
thick. Spread with

1/2 cup butter

1/2 cup chopped pecans

3/4 cup brown sugar

Cream the butter, add brown sugar and spread part~
on the dough. Scatter nuts over dough then roll up as
for jelly roll. Slice into 1 inch slices. Spread the
rest of the sugar mixture on bottom of the pan then
place the slices of dough (cut side down) in pan on
the sugar mixture. Let rise until double in bulk. Bake
25 minutes at (375 degrees).

Measuring Sugars

Granulated

Fill the cup as for flour omitting
the sifting process.

Brown

Roll out the lumps, press the sugar
firmly into the cup

Confectioner's

Roll out the lumps, then sift measure
as for flour.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY

NO. 5 MAY 1939

Because Homemakers are collectors of good things to eat and ideas for adding variety to the menu, we believe that you will find some recipes in this service which will be helpful.

We feel that you will really be enthusiastic over these recipes but remember it is SOOTHSAYER FLOUR that "Bakes Everything Right"

Nut Cookies

Mrs. H. L. Raney

1 cup dark brown sugar
2 eggs
1/2 cup butter
2 cups sifted SOOTHSAYER FLOUR
1 teaspoon baking powder
1/8 teaspoon salt

Sullivan, Ills.

1/2 cup stewed raisins
1/2 cup sour milk
1 teaspoon soda (dissolved in the sour milk)
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 cup chopped nuts

Cream sugar and butter. Add eggs. Sift together Soothsayer flour, baking powder, spices and salt. Add alternately to the first mixture with the sour milk and soda. Add stewed raisins and nuts last. Drop portions from a teaspoon on a greased cooky pan. Bake for 25 minutes in a moderate oven (350 degrees).

Cocoanut Cake
Mary A. Davis Harrisville, W. Va.

1 2/4 cups sifted SOOTHSAYER FLOUR	1/3 cup softened butter
1/4 teaspoon salt	2/3 cup milk
1 cup sugar	1 egg well beaten
2 1/2 teaspoons baking powder	1 teaspoon vanilla

Sift together 3 times, Soothsayer flour, salt, sugar and baking powder. Add softened butter, milk and egg to the flour mixture. Beat until smooth and light. Add vanilla and beat again. Pour into greased and floured 8 inch square cake pan and bake 25 to 30 minutes in a moderate oven (350 degrees). When the cake is removed from the pan spread it with the following:

3 tablespoons melted butter	1/2 cup cocoanut
5 tablespoons brown sugar	1/4 teaspoon mapeline
2 tablespoons cream	

Mix all the ingredients together and spread on top of the cake while it is still warm. Place under the broiler with flame turned down to 275 degrees. Broil until icing bubbles all over surface and becomes brown. Be careful that it does not get too hot.

Apple Scotch Pie
Mrs. Beulah Reed Robinson Ills

6 to 8 apples	4 tablespoons SOOTHSAYER FLOUR
1 1/2 cup brown sugar	1/8 teaspoon salt
1 cup water	2 tablespoons butter
2 teaspoons vinegar	1 teaspoon vanilla

Peel, core and slice apples. Cook half of sugar with water and vinegar until it boils. Add apples. Cook until tender. Remove apples from syrup. Mix remaining 3/4 cup sugar with flour and salt. Add slowly to syrup. Cook again until it thickens. Remove from stove, add butter and vanilla. Let cool while preparing pastry.

Pastry
Sift 1 1/2 cups Soothsayer flour and 1/2 teaspoon salt. Cut in 6 tablespoons cold water using as little as possible. Roll out lower crust and line pie plate. Fill with apples. Pour in apple-scotch mixture. Use remaining pastry to make a criss cross top. Bake in a quick oven 425 degrees from 20 to 25 minutes.

Brown Sugar Angel Cake
Mrs Ruth M. Beam Weldon, Iowa
1 1/2 cups egg whites 1 1/4 cup SOOTHSAYER FLOUR
2 cups brown sugar 2 teaspoon vanilla
1 teaspoon salt
1 1/2 teaspoon cream of tartar

Beat eggs until stiff. Blend and fold in the sugar cream of tartar and vanilla. Fold in the SOOTHSAYER FLOUR which has been sifted with the salt. Bake in a slow oven (300 degrees) for 50 to 60 minutes.

Fruit Fritters
Mrs. D. Fred Moore Marshall, Ills.

1 1/4 cup sifted SOOTHSAYER FLOUR	1/3 cup cream
1/2 teaspoon baking powder	1/3 cup milk
1/8 teaspoon salt	2 chopped apples or
1 tablespoon sugar	2 mashed bananas
2 eggs	

Sift together Soothsayer flour, baking powder, salt and sugar. Add beaten eggs, cream and milk. Add fruit last.

Have ready kettle of deep very hot fat. Drop the fritters in small portions from a spoon. These are very good served with fried chicken and rice or you may like them best with a sprinkling of powdered sugar. Serve fritters hot

Strawberry Shortcake
Mrs. Paul Frame Birch River W. Va.

1/4 cup shortening	2 1/2 teaspoons baking powder
1/2 cup sugar	1/4 teaspoon salt
1 egg	1/2 cup milk
1/2 teaspoon vanilla	1 1/2 pints strawberries
1 1/2 cups sifted SOOTHSAYER FLOUR	1 cup whipped cream

Cream shortening, add sugar slowly. Beat. Add unbeaten egg and vanilla. Beat until well blended. Add the sifted dry ingredients alternately with the milk. Mix thoroughly. Pour in well greased 8 inch square pan and bake in a moderate oven. When done split open and put the crushed strawberries in between and on top of layers. Serve with the whipped cream.

Buns
Mrs. C. C. Hart Maxwell W. Va.

1/4 cup sugar	1 cake compressed yeast
1/4 cup butter	2 1/2 cups sweet milk
1 teaspoon salt	9 cups sifted SOOTHSAYER FLOUR
2 eggs- well beaten	

Scald milk and let cool to lukewarm. Crumble yeast and cover with 4 tablespoons of luke warm water to dissolve. Cream butter, sugar, and salt together. Add milk and yeast. Add 2 cups of SOOTHSAYER FLOUR and then the well beaten eggs. Add rest of the flour until dough is not sticky. Do not get too stiff. Knead until smooth. Place in an oiled bowl. Grease top of dough, cover set in a warm place and let rise until double in bulk. Place on floured board and knead very lightly. Shape into buns, parker house rolls or any other desired shapes. Place on oiled pans and let rise double in size. Bake for about 20 minutes in a hot oven (415 degrees).

RECIPES
Mail your recipe that used white flour
to The Willis Norton Co., Topeka, Kans.

Prizes each week
\$ 3.00-- \$ 2.00-- \$ 1.00

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY
NO. 4 APRIL 1939

Please accept our sincere thanks delivered to you in this bulletin for the many good recipes you sent us this month. We do wish it were possible to thank each one of you personally for offering to share your food ideas with other Homemakers.

We believe we have selected some good recipes here that you will enjoy using in your own kitchen.

We also believe too that we have one of the best grades of All Purpose flour you can get and when you use SOOTHSAYER you will "Bake Everything Right"

Penny Rolls

Mrs. Elza Wyatt

Olney, Ills.

1/2 cup sugar	1 tablespoon salt
3 tablespoons shortening	2 cups lukewarm water
2 eggs	1 cake compressed yeast
	6 cups SOOTHSAYER FLOUR

Beat eggs, add sugar and salt, shortening and 1 cup water. Stir well, then add the other cup of water in which the yeast has been softened. Stir and add the SOOTHSAYER flour until stiff enough to put on board and knead. Care should be taken not to make this dough as stiff as your regular bread dough. Knead until smooth then put in a greased bowl, grease top of dough and cover bowl. Let rise. Pinch off portions the size of a penny. Put close together in a fairly deep pan butter the top. Let rise until light keeping in a warm place. Bake in a moderate oven 15 to 20 minutes.

These are fine to make out the night before. Let rise over night and bake for breakfast the next morning. This dough will keep for a week in a cold place if kneaded down twice a day.

Cheese Tea Biscuits

Mrs. Carl Tustin

Clarksburg, W. Va.

1 1/2 cup Soothsayer Flour	1 cup grated cheese
1/2 teaspoon soda	3/4 cup sour milk
1/2 teaspoon salt	
4 tablespoons shortening	

Sift flour, salt and soda together. Cut or rub in the shortening until it is like coarse corn meal. Add cheese to this mixture. Add sour milk stirring quickly to form a soft dough. Drop portions from a teaspoon on a baking sheet. Bake in a hot oven (450 degrees) for 12 minutes. This makes about 18 small biscuits.

Date Yums

Mrs. Jesse Dillman

Oblong, Ills

1 1/2 cups sifted SOOTHSAYER FLOUR	1/2 pound chopped dates
1 1/2 cups quick cooking oats	1/4 cup granulated sugar
1 cup brown sugar	1/2 lemon
3/4 cups butter	1 cup water
1/2 teaspoon soda	

Mix Soothsaver flour, oats, brown sugar, butter and soda together as for pie crust. Spread one half of it in a well oiled 9 inch square pan. Press the mixture up around the edges to prevent the filling from coming through. Add the water to the dates and cook until thick. Add the granulated sugar, juice of the lemon and spread over the first mixture and sprinkle evenly with the remaining crumb mixture. Bake at (400 degrees) for about 30 minutes. Cool. Cut in squares.

Brown Sugar Pudding

Mrs. Dana Johnson

Flatwoods, W. Va.

Part 1.

1 cup brown sugar
2 cups water
2 tablespoons butter

Boil sugar and water to a syrup then add the butter.

Part 2.

1/2 cup granulated sugar
1 cup sifted SOOTHSAYER FLOUR
2 teaspoons baking powder
1/2 cup water
1/2 cup raisins

Make batter of sugar, flour, baking powder, raisins and water. Pour syrup in a baking dish then pour the batter over syrup. Do not stir. Bake in a hot oven (400 degrees) for 25 minutes. Serve with whipped cream.

Nut Bread

Audra Haught Middlebourne W. Va.

1 egg-beaten	1/2 teaspoon salt
1 cup sweet milk	3 teaspoons baking powder
3 cups sifted SOOTHSAYER FLOUR	1 cup sugar
	1 cup chopped nuts

Beat eggs add the milk and sugar. Sift together, flour, salt, and baking powder and add gradually to sugar mixture. Beat hard after each addition of flour. Stir in the nuts(which have been dusted with flour) last. Bake in a slow oven (300 degrees) for one hour. This makes one loaf.

Brown Sugar Cup Cakes

Nannie G. Hickman Weldon Iowa.

1/2 cup butter	1 3/4 cups sifted SOOTHSAYER FLOUR
1 egg-beaten	1/2 cup chopped nuts
1 teaspoon soda	1/2 cup raisins or currants
1 cup brown sugar	
2/3 cup sour milk	

Cream butter and sugar, add beaten egg, then the milk in which the soda has been dissolved. Add the SOOTHSAYER flour. Dust the raisins with flour before adding. Bake in well oiled muffin pans or in paper wax cups in a moderate oven.

Hard boiled Egg Cookies

Mrs. Joe Orsag Zeigler, Ills.

1/2 pound butter-creamed	Rind of 1 lemon
7 egg yolks- hard boiled	Chopped almonds
3 cups sifted SOOTHSAYER FLOUR	2 egg whites
1 cup sugar	

Cream butter and sugar gradually. Mash egg yolks and add to sugar mixture. Add SOOTHSAYER FLOUR and lemon rind. Pinch off dough in sizes of a walnut. Roll lightly in jelly roll fashion. Form into ring pressing ends together. Beat the egg whites a few seconds but not until stiff. Spread on cookies and then sprinkle the chopped almonds on top- (The egg white keeps the almonds on top). Bake in a moderate oven (350 degrees) for 10 to 15 minutes or until brown.

FOR SOUR CREAM- add one tablespoon white vinegar or lemon juice to one cup of cream or each cup evaporated or irradiated evaporated milk as it comes from the can.

Mail your recipe that uses white flour
to The Willis Norton Co., Topeka, Kansas.
Prizes each Week
\$3.00-- \$2.00-- \$1.00

Lemon Jelly Roll

Mrs. F. E. Neumeyer

Mt. Pulaski, Ills.

4 egg yolks	1/4 teaspoon salt
1 cup sugar	4 egg whites
1 cup sifted SOOTHSAYER FLOUR	1 teaspoon lemon extract
1 1/2 teaspoons baking powder	3 teaspoons cold water

Beat yolks of eggs and add 1 cup sugar. Beat again and add cold water and Soothsayer flour sifted with the baking powder and salt. Beat all together and fold in the stiffly beaten whites of 4 eggs. Flavor with lemon extract and bake in a shallow pan in a moderate oven. Turn out on a wet cloth and spread with the following lemon cream filling.

Filling

2 whole eggs	2 tablespoons flour
1 cup sugar	Rind and juice of 1 lemon
1/2 cup cold water	

Fruit Drop Cakes

Mrs. Dee Hays

Gillespie, Ills.

1/2 cup shortening	1 egg
1 cup brown sugar	1/4 cup thick sour milk
1 3/4 cup sifted SOOTHSAYER	36 pecan halves
FLOUR	1/2 cup candied cherries
1/2 teaspoon salt	cut in half
1/2 teaspoon soda	1/2 cup dates cut up fine
	1/2 cup pecans

Cream shortening and add sugar gradually. Cream well Add well beaten egg. Sift Soothsayer flour, salt and soda together 3 times and add alternately to creamed mixture with the sour milk. Add chopped nuts and fruits with last addition of flour. Drop portions from a teaspoon on a greased baking sheet and place pecan half on top of each cookie. Bake in a hot oven (400 degrees) for 10 to 15 minutes. This should make about 36 cookies.

With SOOTHSAYER flour be careful not to use too much flour. When baking with Soothsayer use just a little less flour than with most other flours.

In Bread too much flour makes inferior bread by making-- Too stiff a dough rises very slowly and therefore often is not allowed to rise sufficiently. This is a green dough and produces a loaf with poor flavor.

In Cakes-- Cracks and Uneven Surfaces are caused by too much flour or too hot an oven.

A Dry Cake(that is, a fresh cake that seems dry or bready inside) may be caused by too much flour, too little fat or by the kind of sugar used, i.e., powdered sugar is thought by some people to give a dryer cake than granulated sugar.

SOOTHSAYER F

RECIPE SERVICE

THE WILLIS NORTON CO.

NO. 3 MARCH 1939

Why not give SOOTHSAYER FLOUR the big place in your Kitchen. It's made especially for Home baking-- an all purpose flour which truly—"Bakes Everything Right". Don't you

link it is wonderful that you can use a flour that is always dependable? With SOOTHSAYER you use a little less flour so you can afford to use only the best.

Date Drop Cookies

Mrs. Carl Heerdт

Lovington, Ills.

2 cups sugar	1/2 teaspoon cloves
1 cup shortening	1 teaspoon cinnamon
1/2 cup butter and	3 1/2 cups SOOTHSAYER
1/2 cup lard	Flour
1/2 teaspoon salt	5 teaspoons baking powder
3 eggs - well beaten	1/2 cup chopped nuts
1/2 cup warm water	1 pound dates cut fine

Cream sugar, shortening and salt. Add eggs. Sift dry ingredients together 3 times and add to first mixture alternately with the water. Drop portions from a teaspoon on an oiled cookie sheet and bake at (400 degrees) 12 to 15 minutes. This recipe makes about 80 cookies.

Featherbed Rolls

Mrs. F. A. Kanitz

Sullivan Ills.

1 cake compressed yeast	1/2 cup shortening
2 1/2 cups milk- scalded and	2 teaspoon salt
coo b d to lukewarm-	5 cups sifted SOOTHSAYER
2 tablespoons sugar	FLOUR

Crumble yeast in bowl. Add the liquid. Cream shortening and sugar together. Add salt and the yeast mixture. Add the flour gradually and beat until smooth. Allow to rise in a warm place until double in bulk (about one hour) Place a spoonful of dough in each greased muffin cup. Be careful not to release much gas from dough. Let rise again until double in bulk then bake in a hot oven (425 degrees) for about 20 minutes.

Sour Cream Chocolate Cake

Mrs. Milo L. Rardin

Mattoon, Ills.

1/4 cup butter	1 teaspoon baking
1 cup sugar	powder
1 1/3 cup sifted SOOTHSAYER FLOUR	1 teaspoon vanilla
2 eggs- separated	2 squares chocolate cut
1 cup sour cream	in a cup with enough hot
1/2 teaspoon soda	water added to make
	1/2 cup

Cream the butter. Add sugar. Add well beaten egg yolk then the sour milk in which the soda has been dissolved. Sift the flour and baking powder together 3 times and add to the first mixture alternately with the chocolate. Beat until light. Add the vanilla and last the beaten egg whites. This amount makes a two layer cake. Pour in oiled cake pans and bake for 30 minutes in a moderate oven (350 degrees).

Roll sugar cookies lightly, lifting the rolling pin frequently and rolling in a different direction each time. If pressure is exerted the dough is liable to stick to the board. Use only enough flour to keep the cookies from sticking. Too much flour or too much handling often makes cookies stiff and tough.

When filling cake tins press batter into the corners making the centers slightly lower than the sides. The cakes when baking rise more in the center than on the sides.

The SOOTHSAYER RECIPE contest is still going on. Just mail your recipe that uses white flour to The Willis Norton Co., at Topeka, Kansas. Cash prizes of \$ 3.00-- \$2.00--- \$1.00 each week.

Butter Horns

Mrs. Glenn Lesan

Mt. Ayr, Iowa.

1 cup milk	3 eggs
1/2 cup butter-melted	4 1/2 cups sifted SOOTHSAYER
1/2 cup sugar	FLOUR
1 cake compressed yeast	1 1/2 teaspoon salt

Scald the milk and cool to luke warm. Crumble up yeast in the liquid. Add the sugar, salt and melted butter. Then add 1/2 of the flour. Stir well. Let rise then add the other 1/2 of the flour. Let rise and then roll out on a floured board. Cut in pie shape pieces and roll up from the pointed end. Brush butter over these rolls and let rise until light. Bake in a moderate oven (375 degrees) about 20 minutes.

Butterscotch Curls

Mrs. Ruth Beam

Weldon Iowa

2 cups sifted SOOTHSAYER FLOUR	2/3 cup milk
4 teaspoons baking powder	Butter
2/3 teaspoon salt	Brown sugar
4 tablespoons shortening	

Sift all the dry ingredients, add the shortening mixing it in with a fork. Add milk to make a medium soft dough. Knead slightly and roll out 1/4 inch thick. Spread well with creamed butter and brown sugar. Roll up as for jelly roll. Cut in 1 inch pieces. Stand these on end in well oiled muffin pans and bake in a hot oven (400 degrees) about 15 minutes.

Pineapple Pudding

Mrs. Corwin Baker

Olney, Ills.

2 egg yolks	1 cup crushed pineapple
3/4 cup sugar	1 tablespoon butter
3 tablespoons SOOTHSAYER FLOUR	1/2 teaspoon lemon extract
1 1/2 cup warm water	2 beaten egg whites

Beat egg yolks and add sugar and cream. Add the other ingredients. Stir well. Cook until thick. Pour into a baking dish and cover the top with the beaten egg whites to which 1 tablespoon of sugar has been added. Brown slightly in the oven.

Remember to always sift flour once before measuring. Because SOOTHSAYER FLOUR is made from only the best wheat and milled to a high standard it is always uniform and in your baking you use a little less flour.

Fudge Cookies

Mrs. Walter "Ceely Jr.

Jane Lew, West Va.

#1

5 tablespoons cocoa
1/2 cups shortening

#2

2 eggs
1 cup granulated sugar
1/4 teaspoon salt

#3

1/2 cup chopped nuts
1/2 cup sifted SOOTHSAYER FLOUR
1 teaspoon vanilla

Melt the shortening and add cocoa. Beat eggs add sugar and salt and then add #1 to #2. Add #3 last. Spread in an oiled pan (about 7" x 12") Bake in a moderate oven (350 degrees). When cool cover with icing made of
2 tablespoons sugar
2 tablespoons cocoa
3 tablespoons milk

Heat these ingredients together and add powdered sugar until thick enough to spread.

Peanut butter Ice Box Cookies

Mrs. Leonard Rich

Arcola Ills.

1/2 cup shortening	1 egg
1/4 cup peanut butter	1/2 teaspoon soda
1 cup brown sugar	1/2 teaspoon cinnamon
2 cups sifted SOOTHSAYER FLOUR	1/8 teaspoon nutmeg
1/2 cup salted peanuts chopped fine	1/8 teaspoon cloves

Cream shortening. Add peanut butter and sugar gradually. stirring until all is blended well. Add egg and mix. Mix the dry ingredients then the peanuts. Shape into a roll, wrap in oiled paper, place in refrigerator over night. Cut thin slice and bake on an oiled cooky sheet 10 to 12 minutes in a hot oven (400 degrees)

Ways in Which Sugar Affects Texture of Foods

- In Cakes, used in the right proportions, sugar helps to make them tender and light. Too much sugar makes cakes tough and heavy.
- In Breads, used in the right proportions, sugar helps to make them light. Too much sugar makes bread coarse in texture.
- With Fruit Juices, used in the right proportions, makes fruit juice jelly. Too much sugar makes jelly "wineoff" and makes it soft and sticky in texture. Too little sugar necessitates over cooking, impairs flavor and gives a rough texture.
- In Beaten Egg White, sugar helps the egg to hold air and remain stiff. Too much sugar makes the egg white flatten out and settle.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON COMPANY
NO. 2 FEB. 1939

Do you like the best of everything. Are you particular about what goes into your baking. Do you like tasty food. If you do then choose SOOTHSAYER flour that "Bakes Everything Right" for all your cookery purposes.

Soothsayer is a thrifty flour therefore you save money because you use less flour.

Hungarian Ice Box Cookies

Margaret Gulash

Zeigler, Ills.

4 cups sifted SOOTHSAYER FLOUR
2 cakes compressed yeast
4 egg yolks
1/2 teaspoon salt
1 cup shortening
1/2 cup heavy sour cream
1/2 cup sugar

Crumble yeast into the flour which has been sifted again with the salt. Add eggs and shortening. Cut in as you would for pie dough. Add the cream. Knead for a couple of minutes. Place in a covered dish in the refrigerator over night. Next day sprinkle the sugar on the bread board and roll out to 1/8 inch thickness. Cut in squares or rounds and place nuts or heavy peach butter between slices. Press down the edges and place on an oiled cookie sheet. Bake in a moderate oven (350 degrees)

Any kind of butter desired can be used in place of the kind mentioned here.

Mail your recipe that uses white flour to The Willis Norton Co., Topeka, Kansas. Prizes each week
\$ 3.00---- \$ 2.00---- \$ 1.00.

George Washington Cherry Pudding
Mrs. Arthur Faller Bluefield, W. Va.

3 cups seeded canned cherries	1/8 teaspoon salt
1 cup cherry juice	1 tablespoon lemon juice
1 cup sugar	1/2 teaspoon nutmeg
3 tablespoons SOOTHSAYER FLOUR	3 tablespoons butter

Mix the above ingredients together and pour into a shallow buttered baking dish and cover with a crust by mixing:--

1 1/2 cups sifted SOOTHSAYER FLOUR
2 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons sugar
5 tablespoons shortening
1/2 cup sweet milk

Sift dry ingredients together three times. Cut in the shortening. Add milk slowly. Pat out a soft dough and fit over cherry mixture in the baking dish. Make 4 holes in the top to allow steam to escape. Bake for 30 minutes in a moderate oven (350 degrees). This can be served warm or cold. It can be topped with whipped cream if desired.

Lemon
or
Orange Chiffon Pie

Lida Wisman

Trenton, Mo.

1 1/4 cups sugar	3 eggs- separated
1/3 cup sifted SOOTHSAYER FLOUR	Juice of 1 lemon
1/2 teaspoon salt	Juice and grated rind of
1 1/4 cup boiling water	1 orange

Mix together the dry ingredients. Add the boiling water stirring constantly. Cook about 10 minutes. Add the well beaten egg yolks, rind and fruit juices. Cook until thick. Cool. Make a meringue of the 3 egg whites, one-half cup of powdered sugar and one teaspoon of lemon juice. Whip 1/3 of the mixture into the custard and remove to a baked pie crust. Cover with the remaining meringue:--

Hot Water Pie Crust

1 cup shortening	1/8 teaspoon salt
1/2 cup boiling water	3 cups sifted SOOTHSAYER FLOUR

Pour boiling water over shortening and mix until creamy. Pour this over the SOOTHSAYER FLOUR and salt and mix thoroughly. Put in refrigerator and chill before rolling out.

Carrot Croquettes

Mrs. Ruby Gerwig

Glenville, W. Va.

4 or 5 carrots	1 teaspoon baking powder
1 egg- well beaten	1/2 teaspoon salt
4 tablespoons cream	Dash of pepper
1/2 cup sifted SOOTHSAYER FLOUR	

Scrape carrots and boil until tender. Mash. Add cream, egg and flour that has been sifted again with the baking powder and salt. Drop portions from a tablespoon in deep hot fat and fry until golden brown. Drain on absorbent paper. Garnish with sprigs of parsley to serve.

There are three general classes of cookies, those which are dropped from a spoon, those which are rolled thin and cut out and those which are left for several hours in the refrigerator and then sliced.

Chilling always makes cooky dough easier to work with. The cooky dough with more shortening in it requires chilling over night to be most effective.

To insure crispness in cookies, use only enough flour so that the dough may be handled easily. And be sure to use the very best flour- SOOTHSAYER which "Bakes Everything Right". Whenever the dough seems too soft to handle chill it in the refrigerator.

Here are three good recipes, one from each type of cookie

1.-- Ro'led
Mrs. Allen Claypool

Nut Cookies

Marshall, Ills.

3/4 cup shortening	1 teaspoon soda
1 1/2 cup sugar	1 1/3 teaspoon baking powder
1 egg- well beaten	3/4 cup sour milk
4 cups sifted SOOTHSAYER FLOUR	2 teaspoon vanilla
1/2 teaspoon salt	1/2 cup chopped nuts

Cream the shortening and add the sugar. Cream again. Add the egg. Dissolve the soda in the sour milk. Sift together three times the flour, baking powder and salt. Add the flour and milk mixture alternately to the first mixture. Before adding all of the flour stir in the vanilla and nuts, then add the rest of the flour. Roll out and sprinkle with granulated sugar. Cut out in desired shapes. Bake on an oiled cooky sheet at 350 degrees.

2-- Dropped
Marjorie Worley

Spiced Apple Sauce Cookies

Beaver, W. Va.

1/2 cup shortening	1/2 teaspoon cinnamon
1 cup sugar	1/4 teaspoon cloves
1 egg	1/2 teaspoon soda
2 cups sifted SOOTHSAYER FLOUR	1 teaspoon baking powder
1/2 teaspoon salt	1 cup unsweetened apple sauce

Cream shortening. Add sugar gradually. Beat in the egg. Sift the dry ingredients together three times and add to the first mixture alternately with the applesauce. Drop portions from a teaspoon on an oiled cooky sheet. Each cooky should be about two inches apart. Bake in a moderate oven (350 degrees until nicely browned.

3.-- Ice Box
Madeline Gault

Pecan Cookies

Cincinnati, Iowa.

2/3 cup shortening	1/2 teaspoon soda
2 cups brown sugar	1 teaspoon cream of tartar
2 eggs (beaten)	1 teaspoon vanilla
3 1/2 cups sifted SOOTHSAYER FLOUR	1 cup chopped pecans
1/2 teaspoon salt	

Cream shortening and sugar and beat. Add the beaten eggs and vanilla and beat well. Add the dry ingredients which have been sifted together and then the nuts. Knead the dough (which is stiff) and make into a roll, wrap in wax paper and leave in the refrigerator over night. Next morning slice off 1/8 inch slices and bake on an oiled cooky sheet in a moderate oven of (350 degrees) until a light brown.

Sour Cream Devil's Food Cake

Mrs. W. E. Shipley

Lineville, Iowa.

4 eggs - well beaten	2 teaspoons soda
1 2/3 cups sugar	4 tablespoons cocoa
2 cups sour cream	1 teaspoon vanilla
2 cups sifted SOOTHSAYER FLOUR	1/2 teaspoon salt

Add the sugar gradually to the well beaten eggs and mix well. Add the sour cream and beat. Sift all dry ingredients together 3 times and add to the first mixture, mixing thoroughly. Add vanilla. Bake in 2 oiled layer cake tins in a moderate oven (350 degrees) until the cake leaves sides of the pan. Use your favorite frosting on this cake. If you desire a lessred cake use only 1 teaspoon of soda.

Here is something new and different

Hot Dog Dainties

Mrs. Vivian Murray

Bridgeport, Ills.

2 cups Soothsayer Flour	2/3 cup milk
2 1/2 teaspoons baking powder	12 wieners
2 tablespoons shortening	12 thin slices of cheese
1/2 teaspoon salt	Prepared mustard

Sift flour, salt and baking powder together. Cut in the shortening. Add milk to form a soft dough. Roll out 1/4 inch thick and cut in 4 inch squares. Place a thin slice of cheese over each square. Brush wieners with prepared mustard. Lay one diagonally across the center of each square of dough and roll up and fasten securely with a toothpick. Place in a greased pan and bake in a hot oven (425 degrees) about 12 to 15 minutes.

Last month we stated that in order to receive the SOOTHSAYER bulletin it would be necessary to mail us a label from a SOOTHSAYER sack. We have received a large number of labels and in order that everyone may have a chance, as some may have not noticed the statement, we have extended the time for another month. Mail your label before the first of April. Better do it now in case you have a cloth sack that you do not wish to tear mail a slip from your Grocer showing the purchase of SOOTHSAYER flour.

C O R R E C T I O N

In the bulletin for the month of January the recipe for Wonder Chocolate Layer Cake change the second item in ingredients to read
2 teaspoons baking powder

Sugar

In cakes, used in right proportions, sugar helps to make them tender and light. Too much sugar makes cake tough and heavy.

In breads, used in right proportions, sugar helps to make them light. Too much sugar makes bread coarse in texture.

In beaten egg white, sugar helps the egg to hold air and remain stiff. Too much sugar makes the egg white flatten out and settle.

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILLIS NORTON CO.

NO. I JANUARY 1939

For an economy program in the Kitchen one item that should not be overlooked is flour. Flour products such as cake, cookies, and breads take an important place in the diet. Bread has always been recognized as the staff of life and today nothing can take the place of bread for energy. When you bake with SOOTHSAYER Flour you get Insured Baking. SOOTHSAYER goes farther--- with perfect results along with the highest food value obtainable. No loss or failure because it is made from the best wheat that is grown-- SOOTHSAYER FLOUR "Bakes Everything Right"

Toffee Cookies

Mrs. S. L. Winn

Arthur, Ills.

1 cup butter.
1 cup brown sugar
1 egg-- separated
2 cups sifted SOOTHSAYER FLOUR
1/2 teaspoon salt
1 tablespoon cinnamon
1 teaspoon vanilla
1/2 cup chopped nuts

Cream butter and sugar together. Add the unbeaten egg yolk. Sift together flour, salt and cinnamon and add to the first mixture gradually. Place the mixture in an oiled cooky sheet and pat down to 1/4 inch thickness. Spread top with the unbeaten egg white and sprinkle the nuts on top.

Bake in a moderate oven (350 degrees) for about 15 to 20 minutes.

Ranger Cookies

Mrs. S. P. Allen

Webster Springs W. Va.

2 cups shortening	1 teaspoon baking powder
1 cup white sugar	2 cups sifted SOOTHSAYER FLOUR
1 cup brown sugar	2 cups oatmeal
2 eggs - well beaten	2 cups rice crispies
1/2 teaspoon salt	1 cup shredded cocoanut
1 teaspoon soda	1 teaspoon vanilla

Cream shortening until light and fluffy. Add sugar gradually. Add well beaten eggs. Add vanilla. Sift together flour, salt, soda and baking powder and add to the mixture. Then add the oatmeal, rice crispies and the cocoanut. This will seem stiff but roll small portions in balls and place on an oiled cooky sheet and press down with a spatula! Bake in a hot oven (400 degrees) for about 10 minutes.

Wonder Chocolate Layer Cake

Josie E. Mallohan

Birch River, West Va.

2 cups sifted SOOTHSAYER FLOUR	3/4 cup milk
2 cups baking powder	1/2 teaspoon vanilla
1/4 teaspoon salt	1/2 teaspoon lemon
1 cup sugar	4 tablespoons butter
1 egg	

Sift together the flour, baking powder and salt three times. Cream the butter and add the sugar. Add the egg and beat thoroughly. Add the flour mixture alternately with the milk and beat after each addition until smooth. Add flavoring. Bake in 2 oiled 8 inch layer pans in a moderate oven (350 degrees) about 30 minutes.

Cool and spread with the following frosting.

Chocolate Wonder Frosting

1 cake cream cheese	2 squares chocolate-melted
2/3 tablespoons milk	few grains salt
	2 cups powdered sugar

Cream cheese and milk. Add sugar, 1/2 cup at a time blending well after each addition. Add melted chocolate and salt and beat until smooth. Make enough frosting to spread between layers and to cover the cake generously.

We hope that this SOOTHSAYER Recipe Bulletin has been of service to you had that you have enjoyed it. In order to keep our list up to date we ask that you send us a part of the label from any size SOOTHSAYER flour sack. If we do not receive this part of the label from you we will then know that you do not care to have these recipes sent to you any longer and we will remove your name from the list.

Mail your label to:

The Willis Norton Co.
Topeka, Kansas.

Sugar Cookies

Mrs. Lois Houck

Weldon, Iowa.

2 1/2 cups sugar	1 1/2 teaspoon soda
1 1/4 cups butter	2 teaspoon vanilla or
5 eggs- well beaten	nutmeg
2 1/2 teaspoons cream of tartar	5 cups sifted SOOTHSAYER FLOUR

Cream sugar and butter until light. Add well beaten eggs and then the vanilla. Sift all dry ingredients together and add.--- Roll out the dough thin on a floured board. Cut any shape or shapes desired and bake in a moderate oven (350 degrees).

Ice Box Cookies

Mrs. Milo L. Rardin

Mattoon, Ills.

1 cup shortening	3 cups sifted SOOTHSAYER FLOUR
2 cups brown sugar	1 teaspoon baking powder
2 eggs- unbeaten	1/2 teaspoon soda
1 teaspoon vanilla	1/2 teaspoon salt
1 cup chopped nuts	

Cream sugar and shortening. Add eggs and beat thoroughly. Add vanilla and nuts. Sift together the baking powder, soda, salt and SOOTHSAYER FLOUR and add to the first mixture. Mix thoroughly. Make in 2 rolls the size of cookies desired. Leave in the ice box overnight (or for several hours) Slice and place on an oiled cooky sheet . Bake in a moderate oven (350 degrees)

The following recipe was in last months bulletin but on account of a mistake we are putting it in with this months recipes.

Date Drop Cookies

Mrs. D. C. McDowell

Centerville, Iowa.

1 cup seeded dates	1/2 cup sweet milk
1/4 cup boiling water	1 teaspoon vanilla
1 cup shortening	1/2 cup chopped nuts
1 cup brown sugar	3 teaspoon baking powder
1/2 cup granulated sugar	1/4 teaspoon salt
2 eggs	4 cups sifted SOOTHSAYER FLOUR

Boil our boiling water over dates and set in a warm place until the dates are softened. Sift the flour, baking powder and salt together 4 times. Mix shortening with the warm dates, add sugar and unbeaten eggs. Then beat well. Stir vanilla into the milk and add to mixture alternately with the dry ingredients and nuts. Beat well.

Drop portions from a teaspoon on an oiled cooky sheet and bake in a hot oven (400 degrees) from 10 to 12 minutes.

Mrs. Icie Burnside

Salt Rising Bread

Lost Creek, West Va.

Sponge:--

2 medium sized potatoes, peeled and sliced.
1/4 teaspoon soda
1 teaspoon sugar
2 1/2 cups boiling water
2 teaspoons corn meal
1 cup sifted SOOTHSAYER FLOUR

Method:-- Put sliced potatoes in a bowl, add sugar, soda and water. Sprinkle in the corn meal and sift the flour over all. DO NOT STIR. Place bowl where it will be kept warm through the night:-- By morning this mixture should be light. Remove potatoes with a fork and then add gradually 3 cups of Soothsayer flour or (enough to make mixture stiff). Then let rise until very light and full of bubbles. Next place 4 cups of sifted Soothsayer in a large mixing bowl or pan, make a hollow space in the center and add the following:--

1 tablespoon salt
1 cup boiling water(stir when pouring in the water)
Add 1 cup cold water and continue stirring. Then add the sponge. Mix until the dough can be handled. Then place on a floured board and knead until smooth. Form into 2 leaves. Place in oiled bread pans. (Be sure the top of the dough is oiled. Let rise until more than double in size. Bake at 400 degrees for 20 minutes then lower temperature to (325 degrees) and bake for 20 minutes longer.

Mrs. W. D. Fristoe

Drop Dumplings

Bement, Ills.

1 cup sifted Soothsayer flour
1 1/4 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon melted butter
1/2 cup milk

Sift together the dry ingredients. Add melted butter to the milk and then add to the dry sifted ingredients. Stir carefully until a soft dough is formed. Drop from a teaspoon in a boiling stew or in broth. Cover tightly and cook without removing cover 5 to 7 minutes.

Mrs. Guy McCoy

Hickory Nut Cake

Pennsboro, West, Va.

1 cup butter	1 teaspoon lemon extract
2 cups sugar	4 1/2 cups sifted SOOTHSAYER FLOUR
1 cup sweet milk	3 teaspoons baking powder
1 teaspoon nutmeg	1 1/4 cups hickory nuts
5 eggs - separated	

Method:-- Cream butter and sugar. Add egg yolks and nutmeg. Cream until very fluffy. Sift together the flour and baking powder and add to the first mixture alternately with the milk. Then add the lemon extract. Beat the egg whites until stiff and fold into cake mixture. Add nuts last. Place in 2 large oiled layer cake pans and bake in a moderate oven (325 degrees)

SOOTHSAYER FLOUR

RECIPE SERVICE

THE WILTS NORTON CO.

NO. 10 OCTOBER 1938.

Because SOOTHSAYER FLOUR is an All Purpose Flour that "Bakes Everything Right" it has the solid support of Homemakers, because they know when they bake with Soothsayer the results will always be perfect. In order to obtain a flour of this high quality only the best wheat-milled in the most modern manner is used.

No matter what you bake you can always be sure of the results when you use SOOTHSAYER FLOUR.

Potato Refrigerator Rolls

Mrs. C. H. Karns

Kankakee, Ills.

1 cup freshly cooked mashed potatoes	2 eggs beaten
2/3 cup shortening	1 cup milk-scalded & cooled to luke warm
1/2 cup sugar	1 cake compressed yeast
1 teaspoon salt	1/2 cup luke warm water
6 to 8 cups sifted SOOTHSAYER FLOUR	

Mash potatoes smooth. Add shortening, sugar, salt and beaten eggs. Blend well. Scald and cool milk to lukewarm. Dissolve the yeast in the luke warm water, add to milk and combine with potato mixture and work in the flour to make a soft dough but not sticky. Turn out on a lightly floured board and knead. Then place in a large bowl, cover and let rise until double in bulk. Knead again. Lightly brush with melted shortening and cover with wax paper. Keep in refrigerator until needed. About one hour before baking time cut off as much dough as you desire. Shape into rolls of any kind. Let rise. Bake in a hot oven (400 degrees) for 15 to 20 minutes.

Nut Gingerbread

Miss Edith Ward

Lost Creek, West Va.

1/2 cup shortening	1 teaspoon cinnamon
1/2 cup sugar	1/2 teaspoon ginger
1 egg(well beaten)	1/4 teaspoon cloves
1 cup molasses	1/2 teaspoon salt
2 1/2 cups sifted SOOTHSAYER FLOUR	1 cup nuts(chopped)
1 1/2 teaspoons soda	1 cup hot water

Cream shortening and sugar. Add well beaten egg and molasses. Sift dry ingredients together and add to the first mixture. Add chopped nuts and the hot water last. Beat until smooth. Bake in a greased shallow pan for 35 minutes in a moderate oven (325 degrees).

Cocoa Fudge Cake

Mrs. Linzy York

Hatfield, Mo.

1/2 cup shortening	1 cup sour milk
1 1/2 cup sugar	1/2 cup cocoa
2 eggs	1/2 cup hot water
2 cups SOOTHSAYER FLOUR	1 teaspoon vanilla
1 teaspoon soda	

Cream shortening and sugar. Add the well beaten egg. Sift the flour and soda together 3 times then add to the first mixture alternately with the milk. Mix cocoa with the hot water and add to cake mixture. Add vanilla

Bake in either an oiled loaf pan(lined with wax paper) or in two 9 inch layer pans in a moderate oven of (350 degrees).

All cake ingredients can be more quickly blended if at room temperature. Shortening creams quicker and eggs have a larger volume when beaten than if too cold.

Brown sugar should be well enough packed when measuring so that it will hold the shape of the cup when turned out.

Be sure your measurements are always level and the flour sifted before measuring. Results in baking depend on correct measurements and good ingredients.

Table of common measurements

3 teaspoons	1 tablespoon
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
2 tablespoons	1 liquid ounce or 1/8 cup
8 ounces	1 cup or 1/2 pint.

Applesauce Cookies
Anna Kraus Alum Bridge W. Va.

2 1/2 cups SOOTHSAYER FLOUR	1/2 cup chopped nuts
1 teaspoon salt	1 cup warm applesauce
1 teaspoon cinnamon	3/4 cup shortening
1 teaspoon allspice	1 teaspoon soda
1 teaspoon cloves	1 cup sugar
1/2 cup raisins	

Sift together three times, flour, salt, cinnamon, allspice and cloves. Add the raisins and nuts. In a mixing bowl add shortening to the warm applesauce, then add the soda and the sugar and mix. Add the first mixture to the applesauce and blend together thoroughly. Drop portions from a teaspoon on a greased cookie sheet and bake in a hot oven (375 degrees).

Peanut Bars
Mrs. Floyd Arling Fort Des Moines, Iowa

1 tablespoon shortening	2 cups SOOTHSAYER FLOUR
1 cup sifted sugar	2 teaspoon baking powder
1/2 cup water	

Cream shortening and sugar, sift flour and baking powder together and add to the creamed mixture alternately with the water. Pour into an 8 x 8 oiled and floured pan and bake 25 minutes in a moderate oven (350 degrees).

When cool cut into two inch squares and frost on all sides with the following:-

2 cups powdered sugar
1 1/2 tablespoons butter
Milk-- enough to spread easily
After frosting each piece roll in ground salted peanuts. (It takes about 1/2 pounds of peanuts ground quite fine).

In these SOOTHSAYER recipes there is a recipe for almost anything you want to bake but if there is something you would like to have just let us know and we will try to locate it for you.

Soothsayer Recipes are a collection of recipes that have years of baking service, they are used now just as they have been used by great-Grandmothers. Soothsayer Flour has been noted for it's uniformity and fine baking quality. Since 1879 it still continues to hold its reputation as the flour that "Bakes Everything Right".

Send us some of your recipes Cash Prizes for any one accepted.

Favorite Cake

Mrs. Delma Glider Mt. Zion, West, Va.

3/4 cup butter	1/2 teaspoon salt
1 1/2 cups sugar	2 1/2 teaspoon baking powder
4 eggs	3 cups Soothsayer Flour
3/4 cup milk	1 teaspoon vanilla

Cream butter and sugar. Beat in eggs one at a time. Sift flour, baking powder and salt together three times and add to first mixture alternately with the milk. Add flavoring last.

Bake in an oiled layer cake pan in a moderate oven (375 degrees) for 50 minutes.

Orange Delight Cookies

Elizabeth McClanahan Milan, Mo.

1 1/2 cups brown sugar	1 teaspoon vanilla
3/4 cups butter	1/2 teaspoon salt
2 eggs	2 teaspoon baking
2 3/4 cups sifted SOOTHSAYER FLOUR	powder
1/2 cup sour milk	1/2 cup chopped nuts
1 teaspoon soda	Grated rind of one orange

Topping

1/3 cup orange juice
Grated rind of 1 orange
1 cup granulated sugar

Cream butter and sugar. Add beaten eggs, grated orange rind and vanilla. Sift together flour, baking powder and salt. Add soda to the sour milk, add flour mixture alternately with the milk to first mixture, add nuts. Drop portions on an oiled cooky sheet and bake in a moderate oven of (350 degrees).

Mix together the " topping" ingredients and as soon as the cookies are removed from the oven spread with a teaspoonful of the mixture.

This makes approximately four dozen cookies.

Waffles

Mrs. Ross J. Bowers Sisterville West, Va.

2 cups SOOTHSAYER FLOUR	1 1/4 cup milk
2 teaspoon baking powder	5 tablespoons melted butter
1/2 teaspoon salt	3 egg whites stiffly beaten
3 egg yolks (well beaten)	

Sift flour, baking powder and salt together three times. Combine egg yolks and milk. Add gradually to the flour mixture beating until smooth. Add shortening and then fold in egg whites. Bake in a hot waffle iron.

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